

Tea APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Whirlpool | Citra | 10 g | 40 min | 12 % |
| Whirlpool | Nelson Sauvín | 15 g | 40 min | 11 % |
| Whirlpool | Amarillo | 10 g | 40 min | 9.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 15 g | 3 day(s) | 11 % |
| Dry Hop | idaho gem | 15 g | 3 day(s) | 13 % |
| Dry Hop | Citra | 10 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 5 g | 2 day(s) | 11 % |
| Dry Hop | idaho gem | 5 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 800 ml | Fermentum Mobile |